

FUNCTIONS

CATERING MENU

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External clients:
Please add 15% for VAT and
10% for administration fees

TEA AND CATERING REQUEST
TEMPLATES MUST BE
COMPLETED AND SIGNED BY
CLIENTS

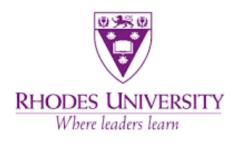
Staff Assistance will be charged at an additional rate

FOR ANY MENU & BOOKING QUIRIES CONTACT:

Functions Secretary: catering@ru.ac.za

Ms Sisisa Ponoshe Functions Coordinator: Ms Rouxle Hattingh 046 603 8129

046 603 7564





Coffee Stations

All crockery and stirrers will be provided and delivered to your specified venue



Coffe service

Nescafe

Granules served with sugar,

sweetener & teas

B

Filter Coffee service

Served with sugar, sweetener

& tea

Combinations

Option A coffee served with:

1. 1 X Quiches, 1 X cocktail cheese pie and 1 X

meatballs

2. ½ sandwiches and ½ scones

R20.00

R20.00

R8.00

R12.00

Option B coffee served with:

1. Ct scones & Quiches

2. Muffins & Ct Pies

R25.00

R25.00

EATS WITH TEAS & COFFEE

SANDWICHES

R11.00

Variety of:

Herb chicken mayonnaise, Cheesetomato, Tuna mayonnaise, Ham and whole grain mustard

RISSOLES

R13.00

2 p.p

Chicken, Chili mince, Spinach & Feta, Jalapeno cheese

MINI QUICHES

R12.00

2 p.p

Spinach & Feta, Ham & Cheese, Chicken and peppadew, Leek & Mushroom

HEALTH KICK

R16.00

Whole fruits, Vegetables and dip and Hummus with whole-wheat on a focaccia

COCKTAIL PIES

R8.00

2 p.p

Chicken/mince/cheese & sesame/ Mini beef or Chicken sausage Rolls

CHEESE R10.00 GRILLER PASTRY

2 p.p



GOURMET SANDWICHES

R40.00

CROISSANT

R15.00

All served on

Ciabatta: Beef fillet with caramelized onion and cream cheese Hickory Ham, tomato, cucumber, lettuce and

mozzarella cheese

Filled with jam & cheese

MINI BAGELS 2 p.p R15.00

Beef and Onion marmalade, Chicken mayo, Cheese, tomato and pesto

GOURMET SANDWICHES

R35.00

Herb chicken mayonnaise and cream cheese Tomato, caramelized onion, cucumber and Mozzarella cheese

FILLED PITA

Topped with Chicken coriander /
Beef & Marmalade/ Sundried tom,
Rocket & mozzarella
1 p.p



SWEET & PACKED LUNCHES

SCONES

R9.00

MILKTART PANCAKES R11.00

Cream and Jam, cheese and Herb 2 halves p.p

CUPCAKES

R15.00

Vanilla, chocolate or Red Velvet

MUFFINS

R9.00

Chocolate, Caramel fudge, Cappuccino, Blueberry

MINI DONUTS

R5.50

1 p.p

Choc / Plain / White

GOURMET MUFFINS R13.50

Granola Strawberry, Apple pecan, Choc chip peanut butter

MINI DESSERTS

R9.00 ea

1 p.p

Choc brownies OR
Koeksisters x 2 OR
Eclairs OR custard slices OR
mini lamington OR Apple pie, cream
horns

BISCUITS (VARIOUS)

3 per person

FRUIT SKEWERS

R10.00

R6.00

OPTION 1 R12.00

Individually packaged sandwich

OPTION 2 R30.00

Muffin, Jungle Bar and Bottle juice

OPTION 4 R55.00

Quiche / Burger / Pie/ hotdog with Chips, chocolate, fruit and juice OPTION 3

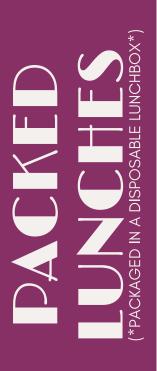
R30.00

Gourmet Sandwich, Dried fruit sticks, whole fresh fruit, chocolate & bottled juice

OPTION 5

R70.00

Spinach and Feta quiche, crumbed chicken strips, cocktail pies, chocolate, whole fruit, biscuits, bottled juice





LUNCH: R70.00

SERVED WITH A CHOICE OF 1 OF THE FOLLOWING SIDE DISHES:

- -Cucumber, Tomato and feta salad
- -Coleslaw with sesame seeds and coriander
- -Pasta Salad
- -Waldorf Salad
- -Seasonal Roasted Vegetables
- -Potato Wedges
- -Baby potato salad
- -Potato Bake with mushrooms
- -Cous Cous Salad
- -Loaded Cauliflower mash with bacon



BEEF &LAMB

Beef & Mushroom Stroganoff served with Rice Greek Moussaka (Beef Mince and Eggplant) served with Salad

Cape Malay Bobotie with Rice Beef Stew with herb dumplings Lamb Knuckle curry served with rice and poppadum's and salsa

Beef Burgundy (red wine) served with Rice
Beef Mince Quiche served with Fresh Garden Salad





CHICKEN

Butter chicken Curry with coriander served with Rice Chicken Pot Pie with Phyllo Crust served with Basmati Rice

Herb crusted chicken breast served with mashed potatoes

Chicken Casserole served with Rice Red Thai Chicken Curry with Rice Chicken and Mushroom Quiche served with Fresh Garden Salad



FISH

Deep Fried Hake and Chip Hake Thermidor with phyllo crust served With Rice Siya's secret Grilled fish served with Potato Wedges



PASTA

Buffalo Chicken Pasta served with Greek salad Chicken Lasagna served with Focaccia rolls Beef Mince lasagna served with Focaccia Rolls



VEGETARIAN LUNCH

*(Served with your choice of 2 side dishes)
Penne pasta with creamy baby spinach, cherry tomato and cream cheese
Vegetarian Tagine
Chickpea and Lentil Curry
Red Thai Tofu Curry
Roasted baby Vegetable Lasagna
Spinach & Feta Quiche
Loaded Sweet Potato Fiesta



WRAPS & PITA

*(Served with your choice of 2 side dishes)
Choose between wraps / Pitas with the
Following fillings:
Crispy BBQ Chicken Wrap
Roast beef, cream cheese and onion
marmalade
Cumin lamb with crunchy slaw & spicy Mayo
Salmon, Rocket & Mustard Mayo
Grilled zucchini and Hummus



Chicken & Mushroom served with Mashed
Potato, Gravy and Garden Salad
Beef & Onion served with Mashed
Potato, Gravy and Garden Salad
Pepper Steak served with Mashed Potato, Gravy and
Garden Salad
Spinach & Feta served with Mashed
Potato, Gravy and Garden Salad



=DIETARY REQUIREMENTS=

We cater for ANY requirements- please specify requirements on the order form.

BRAAI

ALL CROCKERY, CUTLERY AND NAPKINS PROVIDED



DELIVERED COOKED TO SPECIFIED VENUE

Served with bottled juice

R60.00

Build your own burger: Beef & Chicken homemade patties served with hamburger rolls, Chips & all accompaniments

R70.00

Marinated Chicken Kebab & mutton chop served with carrot salad & cheese & Garlic Rolls

R75.00

Mutton chop, Boerewors, Chicken Kebab new potato salad, focaccia and butter

R70.00

Mutton chop, Boerewors, Pap & Sous, Greek Salad

ADD TO YOUR BRAAI MENU:

R10.00 per person
Potato Salad
Pasta Salad
Carrot and Pineapple salad
Pap & Sous
Summer salad
Cheese & Garlic braai roll

FOR SELF-BRAAI:

ADD R150.00 FOR CHARCOAL, BLITZ AND MATCHES

ORDER



OPTION 1 R32.00 p.p

Various Sandwiches (1) Mini Cocktail Wraps (½) OPTION 2 R38.00_{p.p}

Samosas (2) Spring rolls (1) Cocktail Sausages (2) Cheese Puffs (2) Cocktail Pies (1)

OPTION 3 R54.00 p.p

HakeGoujons (50g)
Chickentortilla roll ups (½)
ChickenSpring Roll (2))
Cocktail cheese griller (2)
Pizzamoosa(1)

OPTION 4 R56.00 _{ρ.ρ}

ChickenCordon Bleu (1)
Mini
Cheese Beef burger (1)
Margarita
Pizza slices (2)
Cheese griller wrapped
in Pastry (2)
Cocktail Beef Kebab (1)

OPTION 5 R63.00 p.p

Buffalo Chicken Wings (2) Cocktail Pita with different fillings (1) Rissoles(1) Cheese Balls (1) Pork Ribs (100g)

OPTION 6 R55.00 *ρ.ρ*

Cheese Balls (1)
Spinach & Feta Cigar (2)
Vegetarian Quiches (1)
Vegetarian Nuggets (1)
Vegetarian
Spring Rolls (2)

OPTION 7 R50.00 p.p

Pizza Pinwheels (2)
Cocktail chicken wings (1)
Cocktail Beef Sausage (2)
Saucy Asian Meatball (2)
Mini Pizza bacon and
cheese (1)

OPTION 8 R40.00 p.p

South African Snack Platter Beef Biltong (40g) Dry wors (40g) Peanuts Chips

OPTION 9 R330.00 10-p.p

Cheese, biscuits and fruit platter
Brie cheese (1)
Camembert cheese (1)
Blue cheese (1)
Cheddar cheese (150g)
Biscuits
Crudité
Fresh fruit platter

OPTION 10 R45.00 ρ . ρ

Mini
cupcake (1)
Koeksisters (1)
Mini donuts (1)
Milktart pancake (1)
Mini Lamington (1)
Brownies (1)



Margarita Pizza (2 slices)
R10.50 p.p
Meaty Pizza slices
(2slices) R13.50 p.p
Chicken Drumsticks or
Wings R10.00 p.p
Chicken Strips (100g)
R10.50 p.p
Greek Salad Skewers(1)
R8.00p.p
Pork Ribs (100g)
R10.00 p.p

10



R110.00 p.p

Spicy kofta with tzatziki
Brie and fig crostini
Chicken tandoori skewers
Greek salad skewers
Mini Beef Burgers
Crumbed Calamari
Butternut & Feta Risotto Balls
Fresh Fruit
Platter
Mini brownies
and Koeksisters

R130.00 p.p

Brie and fig crostini
Mini Beef Wellington
Sushi
Camembert & fig phyllo cups
Bacon Wrapped Baby Potatoes
Crumbed Calamari
Salmon Mousse on a Bellini
Peri Peri Chicken skewers
Mini Pavlova's with fruit
Dark choc brownies
Fresh fruit Platter

CANAPÉS

DISPLAYED ON PLATTERS, CHARGED PER PERSON SERVED WITH FRESH JUICE





OPTION 1 R115.00

R115.00 Marinated Chicken Kebab Beer Battered Hake Roasted Potato Wedges Sweet Potato and Butternut bake Dinner rolls and butter Fruit Skewer

OPTION 2 P135.00

Chicken Roulade with spinach and feta
Beef Stew
Basmati Rice
Greek Salad
Roasted Vegetables
Bread Basket and butter
Fruit skewers
Custard Slices

OPTION 3 R150.00 R150.00

R150.00
Lamb Curry
Topside Roast Beef and Gravy
Chicken Drumstick
Basmati Rice
Roasted Potatoes
Seasonal Roasted veg
Summer Salad
Fruit skewers
Mini Cupcakes

PLATED MEALS-SERVED BY WAITERS

THE PRICE DOES NOT INCLUDE, WAITERS, DÉCOR OR SOUND INCLUDES COFFEE & TEA SERVED AFTER DESSERT

Option 1 R200.00

Choose 1 starter:

4 cheese jalapeno popper spring rolls served with guacamole and corn salsa

Green Thai Butternut Soup served with toasted Baguette slices
Vegetable Terrine topped with a mixed herb pesto, crispy onion rings,
carrot chips and parmesan

Choose 1 Main Course:

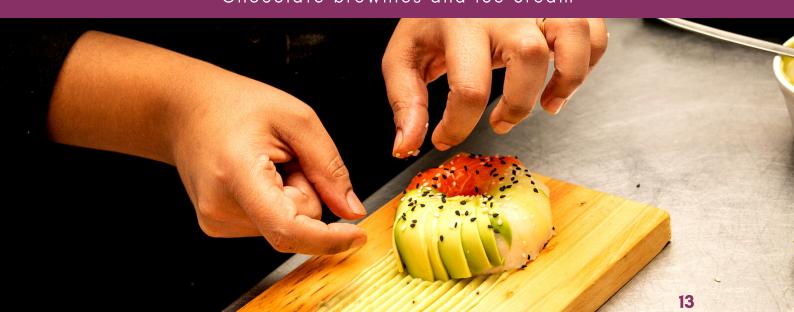
Pork Loin Chops served on an apple and potato Rosti, accompanied with Candied Apples, baby vegetables and Apricot Jus Chicken Cordon Bleu Roulade served with Dauphinoise potato, pan fried seasonal vegetables and a creamy White Wine Velouté Oven Roasted garlic, lemon and herb Line Fish served with Mediterranean cous cous, seasonal vegetables and Beurre Blanc

Choose 1 Dessert:

Malva Pudding & Crème Anglaise

Fruit Salad and ice cream

Chocolate brownies and ice cream





Option 2 R230.00

Choose 1 starter:

Creamy

Biltong Soup topped with Biltong shavings with Bacon Crumble served with Cheese Sticks

Sushi Doughnut served with a wasabi and avocado puree and tempura prawns

Smoked Salmon Salad – Smoked salmon mousse and slithers of smoked salmon served with rocket salad, charcoal corral, fennel chips and coriander puree

Choose 1 Main Course:

Beef short rib served with seasonal vegetables, roasted beetroot puree, crusted cheese and bacon polenta and a red wine jus

Rump Steak served with Butternut and Carrot Puree,
Potato Fondants with seasonal vegetables and a Red Wine Jus
Stuffed chicken supreme served on a mushroom risotto cake with roasted
baby onions, grilled wild mushrooms, pumpkin puree, sautéed fava beans
and white wine pan sauce

Choose 1 Dessert:

Chocolate/Caramel Fondant served with Ice Cream

New York Cheesecake served with Berry Coulis

Chocolate Mousse cake served with Vanilla Ice Cream

Option 3 R260.00

Choose 1 starter:

Deep

Fried Crab Californian Roll topped with Tempura Prawns, Pickled ginger and

mango salad

Gruyere and Blue cheese panna cotta served with a fig, rocket, walnut, sundried tomato jam and Parma ham salad

Deconstructed Black Ravioli with Spinach and Herbed

Ricotta drizzled with Black Garlic and Sage oil topped with parmesan

Choose 1 Main Course:

Slow

Braised Lamb Shank served with mushroom barley risotto, Jus poached pearl

onion, seasonal roasted vegetables and glazed in Red Wine Jus
Fillet steak served with sweet potato puree, bone marrow butter, oxtail
ragout, grilled butternut, roasted beetroot and a red wine jus
Pork Medallions served with a Cauliflower Puree,
crispy Polenta squares and Cranberry Jus with Apple and Butternut Chips

Choose 1 Dessert:

Chocolate Fondant with ice
cream, sugar shards and seasonal berries
Chocolate Mousse cake served with Vanilla Ice Cream
Chocolate Mousse, Honey and
Whisky



Vegetarian Main Course Options

Mushroom and white wine risotto topped with a 3 cheese stuffed portabella and garnished with pan fried shimeji mushrooms and a garlic and herb

oil

infused

Mediterranean Vegetable roulade served with smoked polenta Pasta Puttanesca

Balsamic roasted vegetable tart with grilled halloumi, red onion marmalade, balsamic reduction and topped with a micro herb salad and dukkah

sprinkle and a sundried tomatoe puree

Spinach, feta and sundried tomatoe cannelloni baked in a creamy cheese sauce and topped with a basil tomatoe purée

Eggplant parmesan – layers of crumbed eggplant, tomatoe Napolitano, parmesan and mozzarella, served with a side salad and white wine vinaigrette

Butternut, ricotta and pepper dew ravioli served
with a creamy roasted red pepper and garlic sauce, fried sage, burnt
butter
drizzle and dukkah



2020 BEVERACE LIST

(BEVERAGES ARE CHARGED ON CONSUMPTION)

Amstel	R15.00
Black Label	R15.00
Castle and Castle Light	R15.00
Windhoek and	
Windhoek light	R15.00
Hansa	R15.00
Savanna Dry and	
Savanna Light	R18.00
Hunters Gold and Dry	R18.00
Smirnoff Spin	R18.00
Bos Iced Tea 330ml	R13.00
Peach, Lemmon, berry Grape	
and Appletiser 330ml	R20.00
1.25L	R40.00
Soft drinks- 300ml	R15.00
Fruittree 5ltr	R110.00
lce per packet	R12.00
RU bottledwater(500ml)	R7.00
Bottled Juice (250ml)	R7.50
Coca-Cola 2lt	R25.00
5Lt Red Wine	R270.00
5Lt White Wine	R200.00
Sparkling water 500ml	R12.50





WINE LIST

RED WINE

KWY WINES:

CabernetSauvignon R105.00 Shiraz R105.00 Merlot R105.00 Pinotage R105.00

KEN FORRESTER PETIT

WINES:

Cabernet Sauvignon R105.00 Pinotage R105.00

ALVI'S DRIFT WINES:

CabernetSauvignon R100.00 Shiraz R100.00 Merlot R100.00



WHITE WINE

KWV WINES:

Sauvignon Blanc R90.00 Chardonnay R90.00 Chenin Blanc (Dawn) R90.00

KEN FORRESTER PETIT

WINES:
Sauvignon Blanc R100.00
Chenin Blanc R100.00

ALVI'S DRIFT WINES:

Sauvignon blanc R90.00
Chenin blanc R90.00
Chardonnay R90.00
Pierre Jourdan Tranquille - Pinot
Noir/Chardonnay R100.00

R100.00

SPARKLING WINES:

Ken Forrester Petit Rose

JC Le Roux R115.00